



SWEET JAPANESE BERMUTTO

KYUSHU, JAPAN

VERMOUTH BOTANICALS

Kabosu – High Acidity Citrus Fruit

Sansho – Japanese Peppercorn

Yomogi – Japanese Mugwort

Yuzu – Aromatic Citrus Fruit

Ume - Japanese Green Plum

ALCOHOL

18% ABV

STYLE

SAKE VERMOUTH

SIZE

720 ML

ORIGIN

KYUSHU

SPECIAL NOTES

2ND JAPANESE VERMOUTH, WITH THE ADDITION OF PLUMS AND OKINAWAN RAW CANE SUGAR.



OKA BRAND

There is a long history of adding herbs and flavoring to sake in Japan, the same way aromatized wines like vermouth came into being in Europe. They believed that herbs and spices blended with alcohol were curative and for more pragmatic reasons, often served to make the wine or sake taste better.

Oka Brand Sweet Japanese Bermutto is in keeping with that tradition. Although not technically a Vermouth because it is not wine based, Oka Brand is considered such in Japan. It is a Junmai Sake base acidified with local citrus, plums, indigenous herbs and sweetened with Okinawan raw cane sugar.

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